

CONCERNING THE PURSUITS OF WOMANKIND

OYSTERS FIT FOR EPICURES

OYSTERS on the shell must be opened just before serving, and care must be taken to see that they are perfectly fresh. Open the oyster and loosen from the shell so it can be lifted with an oyster fork. If to be served at table, take a deep platter and fill with cracked ice. Cover the ice with oysters or leaves of lettuce; lay the shells on the oysters or lettuce, and garnish the platter with lemon slices.

Creamed Oysters.

One pint of cream and one pint of milk, one quart of large oysters; remove the oysters from the liquor and wash them; strain the liquor and heat one pint; season with salt and pepper; heat the milk and cream, adding one teaspoonful of butter; when the oyster liquor is hot put in the oysters, and cook until the edges curl; then skim out and put in a covered dish to keep hot; pour the liquor and hot milk together, and thicken with cracker crumbs until thick enough to be eaten with a fork; stir in the oysters and serve.

Oyster Mold.

One-half pint of rich cream, one pint of fresh oysters, whites of two eggs, a slice of onion, a tablespoonful of butter, a tablespoonful of flour, three potatoes, one-half cup of dried bread or cracker crumbs, one-third of a cup of milk; peel and boil potatoes, mash very fine; to the potatoes add salt, pepper, and the milk; also add a part of the butter; beat the white of eggs very stiff, and mix with potatoes; butter well a quart mold; sprinkle the sides and bottom with bread crumbs, which must have butter enough to hold the crumbs; over this spread the potatoes, leaving enough to cover the top; put the cream and onion to boil; mix the flour with a little cold milk, stir it in the boiling cream, season with salt and pepper, and boil for five or six minutes; boil the oysters in their own liquor until the

edges curl, drain off all the liquor; take the slice of onion from the cream; then put in the oysters, turn them carefully into the mold and cover the mold with the remainder of the potatoes; bake for half an hour in an oven. To serve, put a platter over the mold and carefully turn, when, if mold has been sufficiently well buttered, it will turn out; garnish with oysters. When cooking with potatoes do not leave any opening that will allow the steam to escape.

Oyster Loaf.

One quart of oysters, a loaf of Vienna bread, one-half cup of sweet cream, one tablespoonful of minced parsley, one teaspoonful of tomato catsup, and butter sufficient. Cut the top off of loaf and scoop out the inside, spread the inside lightly with butter, drain the liquor from oysters, season with salt, pepper and catsup, add the cream and parsley, put all in the loaf, spread bits of butter on top and cover with piece cut off. Put in oven and bake twenty minutes, basting with the oyster liquor in which has been melted a half tablespoonful of butter.

Oyster Pie.

Two quarts of oysters, a cup of fine cracker crumbs, a wine-glass of white wine; line a pie dish with a rich puff paste; season the oysters, draining off the liquor; put them in the pie dish in layers, sprinkle with mace and crumbs, and small bits of butter over each layer; then over all pour the wine and add half the oyster liquor; cover with crust and bake until crust is nicely browned.

Crusted Oysters.

Drain the liquor from one pint of large oysters, strain the liquor and heat; add one and a half tablespoonfuls of butter, mix one-quarter of a cup of sifted flour with a little water and stir in the liquor; add one-half teaspoonful of best Indian curry powder, one teaspoonful of Worcestershire sauce and one

half tablespoonful of lemon juice; add the oysters and more of the oyster liquor if sauce is too thick; cook until oysters are plump; season with usual quantity of salt.

Fried Oysters.

Make a batter of one cup of sifted flour, one teaspoonful of baking powder—mix baking powder with flour and put salt with flour; drain the liquor from oysters, strain it and use enough to make a batter; dip the oysters in the batter and drop in boiling lard.

Colonial Oysters.

A chafing dish is required to properly prepare this recipe. One dozen large salt-water oysters, opened into the chafing dish, carefully removing the liquor; if not salt enough add a little to the liquor; add also a dash of paprika and one of black pepper, a teaspoonful of Worcestershire sauce, a tablespoonful of butter, a large wine-glass of best sherry wine. Heat all to boiling point, pour the oysters will be plump and delicious.

Oyster and Celery Salad.

Chop as many oysters as required for the service. Do not chop fine, but about the size of a ten-cent piece; shred fine some very crisp celery, mix well with mayonnaise and turn into a glass dish. Cover with more mayonnaise and garnish with celery tips and lobster coral. A little caviar may be added. If preferred, lobster can be used instead of oysters.

Scalloped Oysters.

Three dozen large oysters, a large cup of cracker crumbs, butter, salt, and pepper. Butter your baking dish, sprinkle a layer of crumbs, then a layer of oysters, salt and pepper, and small bits of butter. Continue until your dish is full, crumbs the last layer. With milk butter, pour the liquor over it and bake in a quick oven; if preferred, can be baked in oyster shells to be served to each person.

WOMEN LAWYERS

SINCE the Paris bar has been open to women, not a few members of the fair sex have taken advantage of the new privilege accorded them to plead at the Palais de Justice, says the "Chicago Inter Ocean."

The pioneer in this direction was Mile. Chauvin, whose debut as "advocate" excited a great deal of attention, and whose presence in cap and gown made a great sensation at the Palais. Her skilful advocacy has not been without results, for she has won many cases, and the fashion among the Parisiennes of wearing the white cravat of the French lawyers. Since Mile. Chauvin's debut, in 1899, curiosity has died out to a great extent, and no bad effects of the law have been noticed. It is even possible that, if the good results could have been anticipated, the law would have passed the chamber by a unanimous vote, instead of by 219 to 174. As a rule, women lawyers have had men as their opponents at the bar, and one of the most notable in a sort of judicial salon, if complicity and gallant speeches were the criterion.

But the other day two women lawyers found themselves antagonists in a case. It was funny to see the embarrassment of the judges, for each lawyer did her best to captivate the bench. Unhappily, the bench could not get out of the scrape by awarding the victory to both sides, so the chivalrous judges took refuge under a well-known formula and reserved their decision for a fortnight.

WOMEN IN POLAND

POLISH women are renowned for their beauty, for the perfection of their hands and the smallness of their feet. They place the fineness of the hands above all other charms. "I regard my hands, not my face," said one, and it is reported in Warsaw, that the Vienna shoe dealers keep a separate case of shoes for the delicate feet of their Polish customers. Polish ladies maintain that when they shop in Vienna and show their small feet with the high instep to be fitted, the tradesman exclaims: "Ah, these are the feet of a Polish woman!" The lady of distinction is not so much a matter of personal vanity as of satisfaction in the superiority of anything belonging to their country. For they are fervently patriotic. They adore their country and hate the Austrians. The lady of position rises between 11 and 12 in forenoon, and goes to bed at 10 o'clock the next morning. She drives from one visit to another, but in reality she is laboring all day for public interests. Everything, the founding of a library, a hospital, a sewing school, is made to strengthen the Polish cause. For ladies do not meet on a charity committee, says George Brandes, without taking some measure, under that innocent pretext, for the national benefit. As a consequence of this charm and spirit, the women of Poland receive from the men a courtesy amounting to homage. The greatest consideration for them is a commonplace of daily life. Men always rise in a tram car to give a lady a seat. At any public place a chair may be ruthlessly demanded of even the most distinguished official present, with the sufficient explanation: "For a lady." Philadelphia Public Ledger.

BEATS PING-PONG

OF the several varieties of tennis which have followed in the wake of the triumphal march of ping-pong, the very latest and most popular is called "Spirito." It is even becoming a rival in flippant public favor with its progenitor, tennis. It does not require so large a space for a good game, and when the weather interferes with the ground conditions for tennis or golf "Spirito" is a fine substitute. It is played by two players, one on either side of a tall pole, from which depends a tennis ball at the end of a long string, the object of each player being to hit the ball with his tennis racket so as to wind the string around the pole. Like its parent, ping-pong, it looks easy to play, but is really remarkably difficult, and provides an exhilarating excitement impossible to realize from the mere watching of the play. But once tried the microbe of play fastens upon one's soul and will not be shaken off. It is in high favor as a country house pastime.

QUEEN SELLS BUTTER

QUEEN WILHELMINA of Holland has gone into the dairy business, and is now making money by selling milk and butter. Her first step in this direction was when she induced her husband, Prince Henry, to buy several cows, which were placed on the rich lands surrounding the castle of Loo. The cows prospered exceedingly and the Queen was so well pleased with the success of her experiment that she instructed the managers of her estates to make a tour of the stock farms and purchase the best animals that could be obtained in Holland. This they did, and sent the herd to the castle of Loo.

The dairy was established in connection with the royal castle, and now butter and milk are sold in large quantities from the Queen's establishment. She herself devotes considerable time to directing and inspecting the work of the dairy, and it has become her most absorbing hobby. She determined that the dairy should be not only self-supporting, but profitable, and she is now realizing a neat little sum for pin money from it every month.

DON'T WORRY

THE faces of the women one passes in the street form a curious and, too often, a saddening story. One woman purses up her lips, another screws her eyes into unnaturalness, while a third will wrinkle up her forehead and eyebrows until she looks absolutely ugly. The trick is an unconscious one, but it is none the less a trick, and a bad one. There is no reason why a woman should look forced, and bad-tempered just because she is annoyed about something. Deep-seated trouble has a way of writing itself upon the face, whether we will or not. Sickness, too, has its own handwriting, and will not be concealed by art. But the frown caused by superficial troubles should not be entertained by the face for an instant. We should strive to look as pleasant as possible for the sake of others; a corresponding cheerfulness of temperament will inevitably result, and always to the sweetening of the nature. We cannot afford to go about with gloomy faces.

GIRL STAG PARTIES

THE YOUNG WOMEN of Jackson, Mich., have one of the oddest fads in the world. It is no less than that of dressing in male attire for social functions. It has been in vogue for the past three years. As many as fifty of the best known young women of the city have been known to gather in one large party, each girl appearing as "a swell young man."

These parties are called "girls' stag parties," and are attended by students, stenographers, clerks, telephone girls and factory girls. Many of the parties are held in private homes, but not a few take place in hired halls, where the girls dance, play cards, and have a good time in general.

The young women are very careful to exclude young men from all such gatherings. They borrow clothing from their brothers, cousins, sweethearts and friends and enjoy the larks to the fullest extent.

Some persons attribute the fad to the fact that desirable young men are scarce in this town of 30,000 inhabitants.

PAWN THEIR WIVES

THEY have a curious way of utilizing wives and daughters in some parts of Madras, says "Golden Penny." If a man wants money he puts these members of his establishment in pawn, and his creditor retains them until the debt is discharged. The custom varies in different localities. In Nellore the Yercalls pledge their daughters to creditors, who may either marry them or give them away, and a man who has to go to jail deposits his wife with another man of her tribe until his return. In North Arcot unmarried daughters are frequently mortgaged, and become the absolute property of the mortgagee until liquidation.

In some parts men sell their wives for sums of \$5 or so, and have no further claim upon them. The authorities as far as possible put down these economical expedients, which we are afraid, would find favor elsewhere were they permissible, and we can fancy the strange aspect of a social life which would then be presented. Thus a man would be near saying to his wife: "I am afraid we cannot manage without it, my dear; we must pawn Julietus," or, supposing him to have deposited his wife, he might say to his little child: "If you are a good girl, my dear, I will give you a treat, and take out your mamma." Under such conditions children would become "pledges of affection" in more senses than one.



QUITE A COINCIDENCE.

Effie—Christmas I'm going to hang up somefink at my Auntie's. Is you going to hang up somefink at your Auntie's? Hardpupe—No; but I expect about that time I'll be hanging up something at my Auntie's.

CARE OF A DELICATE CHILD

THE child who complains is not always the delicate child. Children quickly learn that a slight illness saves them from the consequences of an unlearned lesson or a disobedient act, and are shrewd enough to conclude that a child who does not feel well is generally supposed to be irresponsible.

As with older children, so with the very little ones, Baby's little aches and pains are very real, especially to him, but they should not be held up before him, as they so often are.

Sympathy That Harms.

"Poor little baby, does he feel bad? Does his head ache? Is he so tired?" These questions can be heard everywhere, and to their influence may be traced nearly all the unpleasantness of many a winning, fretful child, who cultivates illness as a means of evading tasks and gaining sympathy.

You say: "He is only a baby. He cannot understand." Then why make the suggestion? If the child is mentally deficient he will not understand; but he is a normal child he most certainly will understand and will respond at once to pity or exaggerated sympathy, just as he will respond to happy surroundings and bright looks.

When Baby Is Ill.

A child who is ailing in the least should be taken at once from other children and put in a bright, warm room, carefully kept at an even temperature. If the floor is cold or drafty, the child on the bed, with sufficient clothing so that he can play quietly without taking cold. Give him only such toys as can be destroyed in case the illness should prove contagious and only a few of those.

Care Must Be Unobtrusive.

A little child should be carefully watched, and at the first evidence of

anything unusual in his appearance or habits a thorough investigation should immediately be made to discover, if possible, the cause. It is most important, however, not to give children the impression that you are watching them, or that you are at all anxious about them. They are quick to see and to respond to anxiety, and will try conscientiously to cultivate every symptom you look for.

Childish Aches and Ails.

Heavy eyes, languid steps, irritable ways, all point to something out of order. It may be overactivity, but probably it is over or improper feeding. It is not possible to keep a child of two, three, or even four years of age in a healthy condition, bright and happy, if he is allowed to eat everything.

Children who are permitted to eat as older people do may seem to those who are accustomed to their ways to be healthy, but intelligent investigation will generally prove that the stomach and skin are out of order, or that they are irritable and excitable to an unusual and abnormal degree.

Not Too Many Toys.

Too many toys make children restless and dissatisfied, a condition that might be very harmful in cases of even slight indisposition. Even in normal health a little child has so much to learn in the first few years of his life that constant care must be exercised not to overtax his brain. Every new toy is a new lesson, even if it be a pleasant one.

A feeble child should be shielded particularly from unnecessary excitement. His toys should be few and simple, no wild stories, however interesting, should be permitted; no violent play or running, and, above all, no constant inquiring concerning the many pains and aches.

It is hard to keep a little child quiet,

but whatever the difficulty, it is most important that nervous or delicate children be kept quiet during the late afternoon and evening. A restless night too often follows the bedtime romp.

Importance of Little Things.

In the case of a sick child, more than at any other time, we have his entire character under our control to make or to mar, according to our wise use, or neglect, of the responsibility. Any chance word, or careless act, a child may remember, and the impression is retained through life. For this reason, and remembering always the extreme sensitiveness of the impressionable baby brain, a child, particularly a delicate child, should see only thoughtfulness for others, truth, kindness, and harmony in the beginning of his little life.

Foolish Threats.

Children are often threatened with the doctor or the nurse, and both become bugbears. When a child thus heedlessly taught to fear, any effort the doctor makes to help him will cause excitement and terror, and the difficulty found in administering remedies will almost overcome any benefit that might result from them. The child has been taught that the doctor will give him "bad stuff," and he believes it.

Sunshine and Fresh Air.

The delicate child should never be housed. Out-of-door life and freedom will do more than anything else to overcome the many weaknesses of children. Weak throats, oversensitive nerves, undeveloped bodies, will all yield to the magic of out-of-door life, and, given some knowledge and more common sense in the matter of healthful food and dress, the child must be delicate, indeed, who will not grow robust and rosy under the enlivening influences of sunshine, fresh air, and freedom.

To Help Working Women.

THERE is nothing so cheap as the strength of women," said the Rev. Anne, Gardiner Spencer before the Women's Conference of the Ethical Culture Society, held in New York recently. "On the farm labor-saving appliances are first secured for the man, and it is only a long time after that anything is provided to save the strength of the woman. That is the reason that she breaks down, becomes prematurely old, or even goes insane. In the cities it becomes a nightmare to think how many women are fighting starvation at the point of the needle in the belated industry of sewing."

Mrs. Spencer was discussing the problems of the sewing society, and expressed the opinion that sewing, simple and inoffensive as it seems, is a dangerous kind of work to do.

"Sewing as a home industry can never compete with organized industry," she said. "Penelope with her needle, surrounded by the ladies of her court, may be a very pretty picture, but the handicraft of sewing is passing away, and we cannot and ought not to wish to prevent it. A great many women who now try to support their families by means of the sewing provided for them by philanthropic societies ought not to be forced to earn at all." Mrs. Spencer continued. "They have more than they can do in

causing for their families, and it would be better to give them the money outright. If they like the work and it comes to them as a change and recreation, the case is different. And this brings in another aspect of the case. So much of the work we provide is dull and unpleasant. If we could only find something new and interesting it would not only brighten the lives of our beneficiaries, but enable them to do better work. People who are dull and stupid at work they do not care for will often brighten up and do excellently at work that interests them.

"In making work for the poor, philanthropists ought to try to utilize such talents as the workers possess in new ways. The Charity Organization Society has done in making rugs from the old-fashioned carpet scraps that any woman can sew. 'Made' work also should never be conducted as a commercial enterprise. It should be first and foremost educational, so that the workers may graduate into the regular industrial ranks."

Mrs. Spencer also protested against the making of garments to give away, except in the case of those who find sewing a recreation.

"We ought not to make work," she said, "for well-to-do women and to easily employ themselves to much better purpose than making garments."

THE MIDDAY MEAL

DO YOU realize that your food makes or mars your health, and that you must make your choice of good food or poor blood yourself?

You may be pretty and sweet and fresh-looking now, but if you do not eat the proper food you will fade quickly and lose your strength and beauty.

At every restaurant a choice may be made between substantial, health-giving food and frivolous, harmful food.

Brown bread is a better investment than white, for it produces more energy. Baked beans, lima beans, peas and corn make a good meal, and are easy to digest.

Build up your muscles and add to your strength. Cheese and nuts eaten with bread and butter are both nourishing and inexpensive. They are heavy foods, and should be eaten as such and not at the end of the meal.

Tomatoes and spinach make good red blood—they are as good as iron tonic. Apples, too, are regular storage batteries for iron, and eaten with nuts and a glass of milk make a good lunch.

Fruits, uncooked or made into sauces or pies, are good for you at noon, but they will not sustain you during a strenuous hard work.

Invest your money every noon in something which will count for your comfort during the rest of the day. Make your own choice for each day. You are building the future.

GOLF A DISEASE

JUSTICE HARLAN, who has entered the twenty-sixth year of service on the bench of the Supreme Court of the United States, is seventy years of age and has no wish to retire. Golf must have a lot to do with his vigor. He is the judge who took a boxful of papers to the country with him one summer. Instead of writing opinions he was out on the links. His explanation of his failure to find time for his ordinary duty will be long remembered. He pointed out cheerfully that golf was not a game, but a disease, and that he had caught it.

GUILTY CONSCIENCE

SCRANTON, Pa., woman, who refused to reveal her identity, called on George M. Allison, of that city, and announced that twenty-one years ago she and another woman entered a shoe store kept by Mr. Allison's father to make a purchase. While Mr. Allison, who was a clerk in the store, had his back turned, she said the other woman stole a pair of shoes valued at 60 cents.

The woman who committed the theft is now seriously ill, and, fearing that she would die, wanted to ease her conscience by returning the price of the shoes. The 60 cents was given to Mr. Allison, and he in return gave a receipt to show to the conscience-stricken woman.

FORTUNATE.

"I went home to see the old folks on the 13th Christmas, but the governor didn't kill the fatted calf." "So I perceive. Well, I'm glad to see you back in town alive and well."

Some Useful Bits of Knowledge

FATS should be reduced by improving the general health and exercising the muscular tissues of the body, rather than by change to a radical diet. Strengthen the muscular tissues by increasing the meat portion. Keep the blood in good normal condition by cutting from the diet all sweets, severe acids, wines, alcoholic and malt liquors. Use sufficient pure cold water to give free action to the skin and kidneys. Eat sufficient food, but only twice a day. Do not nibble between meals.

Mending China.

China may be mended as firmly as a rock in the following manner. Two persons will be needed for the work, however, for the manipulation must be done rapidly. The necessary materials are a little unslaked lime, pulverized; the slightly beaten white of an egg, and a small hair brush, such as is used for gum. Put the white of egg on the broken edges of both pieces to be joined, and immediately dust one edge with the powdered lime, put the two edges accurately and firmly together; hold in place for a minute or two, and then lay aside to dry.

To Gloss Linen.

To gloss linen beautifully, add to one pint of cold water two tablespoonfuls of starch, one of borax, and one of kerosene oil. Mix well; put the dry linen through this, wring, and iron at once. A cloth dampened in kerosene and rubbed over the iron is an improvement.

To Remove Tartar.

If troubled with tartar, dip an orange-wood stick in water, then in fine ashes, and scrub the teeth till the tartar is removed; then keep them free from it. Powder should not be required oftener than once a week. If the gums are sore paint with foliowine. Folio-wine of soda, 19 grains; powdered alum, 5 grains; pure carbolic acid, 12 minims; glycerine, 1/2 ounce; water, 1 ounce.

Spiced Beef.

Take seven pounds of thin flank, salt it; remove the inside skin and powder the beef well with a mixture of pounded nutmeg, ginger, mace, and cloves; also

black pepper and cayenne; roll it up tight and tie with a tape, putting a skewer at each end, or roll it in thin muslin, to keep in the seasoning. Cover it up close in a pan of cold water and simmer for four hours, when you remove it from the fire, place it between two plates with a weight on top, or in a meat press; remove the tape and skewers before it comes to the table; to be eaten cold.

Mattress Cases.

To keep mattresses clean cover them with unbleached cotton cases. Do the same to your pillows. The cases can be taken off and washed occasionally, and the mattresses will keep clean for years.

Tar Spots.

To remove tar from any dress materials, cover the space with a little butter; let it stand a while, then sponge off with warm water and soap.

Constipation.

Hot water, if taken freely half an hour before bedtime is one of the best possible cathartics in severe cases of constipation, while it has a soothing effect upon the stomach and bowels.

To Stop a Cough.

A severe paroxysm of coughing may often be arrested by taking a tablespoonful of glycerine in a wine glassful of hot milk.

Attend to the Teeth.

To preserve the condition and color of the teeth, it is more important to clean them before retiring at night than on rising in the morning.

For the Feet.

Never think that the foot will grow larger from wearing proper shoes. Pinching and distorting make them grow not only large, but unsightly. A proper, natural use of all the muscles make them compact and attractive.

Necessary Precaution.

In case of scarlet fever, all the clothes that have been worn by the patient before being taken ill should be soaked in carbolic, boiled, and hung out of doors in the open air for some days. All towels, dusters, caps, etc., used in a scarlet fever patient's room must be kept in it, and no food that has been in the sick room must be touched by any one but the patient.



COMMENDABLE FORESIGHT.

Mrs. Wise—I'm glad I gave my husband a diamond stud last Christmas. Mrs. Smith—Why? Mrs. Wise—He can pawn it this year and buy me something nice.